



The Bosman family have a history of growing wine in the Bovlei of Wellington, dating back to 1810. Through eight generations they have worked hard to create a better life for all who live and work on the farm, rising to challenges and finding solutions, often in the unexpected.

Their approach is progressive and innovative: a plant improvement unit ensures that Bosman remains at the forefront of the development of new, clean plant material and varieties; while their vine nursery ensures a continuous supply of healthy rootstock and vines.

The business model is both holistic and inclusive, fostering self-worth and investing in the potential of everyone.

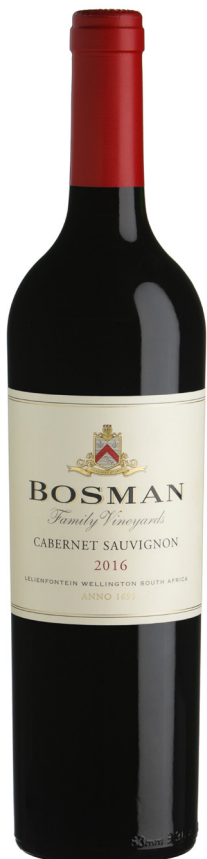
Faith . Hope & Love

is the Bosman family motto, and it is a philosophy which the extended farm family live by every single day.

CABERNET SAUVIGNON 2016

"My Grandfather always spoke of the success he had with blending his wines, which was mainly Hermitage/Cinsaut, with the relatively new Cabernet Sauvignon from the "Kabinet blok" (so named by the workers). He was convinced that the quality of the Cabernet Sauvignon from the Bovlei vineyards could lift the quality of the whole harvest..." CEO and 8th generation Petrus Bosman on the heritage of Cabernet Sauvignon on the Bosman Adama farms.

Our vineyards lie in the shadow of the Limiet Mountain range on the south facing slopes of the Groenberg which limits direct sunlight and therefore slows ripening. The yield of these vineyards is limited naturally by the effect of southerly winds throughout the summer, resulting in smaller berries and a gentler ripening period.



ORIGIN	Wellington, South Africa
VINEYARDS	The soils in which the Cabernet is planted are well-drained, weathered granite that originate from the granite pluton of the Groenberg Mountain and surrounding hills. These soils are different from the rest of the region where soils are sandstone-based, creating a unique terroir which results in wines with rich, succulent fruit characters and a lean minerality.
WINEMAKING	The berries are sorted before cold soaking, then the 'must' is kept cool for two days followed by fermentation at relatively low temperatures. Punch-downs and pump-overs make for good colour extraction after which the wine spends 18 months maturing in small French oak barrels.
VARIETAL	100% Cabernet Sauvignon.
ANALYSIS	Alc 13.66% VOL R/Sugar 3.8g/l TA 5.6 g/l pH 3.6
COLOUR	Deep berry red with a garnet rim.
NOSE	Elegant raspberry, blackberry and concentrated plum aromas. Slight pencil shaving notes.
PALATE	Beautiful mouthfeel with a long fruit-crammed, persistent finish. Tannins are subtle and accessible.
FOOD	Pair with lamb casseroles, hearty stews or rare roast beef. A serious wine, true to its cultivar, to be enjoyed at special meals and occasions.
AGEING POTENTIAL	To be enjoyed 5-15 years after the year of vintage.

